



Delicious authentic ramen ready in minutes.
No special tools required. Just boil and serve.

Serves 4-6

Roasted Pork Chashu Ramen



1. Remove ingredients and let thaw for a few minutes.



2. Bring water to boil in large pot, remove noodles from bag and let boil for 2 minutes. Place noodles in serving bowls.



3. Heat soup in pot on stove, do not boil (boiling makes it saltier). Includes two bags of soup, each bag is two servings.



4. Arrange cold pork slices over noodles. Ladle hot ramen soup overall. Garnish with scallions, lime squeeze, kefir leaves and seaweed as desired.



5. Enjoy with garlic bread on side. Let bread come to room temperature before eating.